

# BODHI

ARTISAN KITCHEN | BAKERY

Served All Day, Every Day

## BREAKFAST 8am-2pm only

### W.A.C 8.25

Egg, ham, spinach & herb aioli on pressed Bodhi brioche bun

### Counter Choice 10.50

3 egg omelet, chopped green pepper, cheddar, red onion, avo, tomato & spicy mustard on grilled Bodhi sourdough

### Biscuits & Gravy Oh My 8.25

Local sausage & organic mushroom gravy. Bodhi buttermilk biscuit, paprika and green onions

### Bodhi Quiche 9.25

Potato, bacon & Tillamook aged white cheddar quiche

### Bodhi Granola Bowl 7 gfv

With fresh fruit and choice of milk or non-dairy milk

### Organic Steel Cut Oats 5.75 gfv

Oats, almonds, brown sugar, cinnamon & raisins. Choice of steamed milk or non-dairy milk

### Yogurt Cup 6.25 gf

Organic yogurt, fresh fruit, agave, & Bodhi house granola

## TOAST

### Egg Salad Toast 9.25

Free range egg salad, dill aioli, baby arugula, sliced cucumber, pickled red onion & capers. Toasted Bodhi whole grain bread

### Chicken Curry Salad Toast 9.75

Free range chicken breast salad, harissa aioli, baby spinach, sliced cucumber & pickled radish. Toasted Bodhi whole grain bread

### Tuna Salad Toast 10

100% Oregon Caught Albacore Tuna salad, topped with organic lettuce, dill mayo, kalamata olive spread, pickled red onion & tomato. Toasted Bodhi sourdough

## HEALTH CONSCIOUS

### Avocado Toast 9.25 v

Sliced avo, pickled radishes, organic greens, coconut oil and organic avo oil. Bodhi seeded wheat sourdough toast

### Gathering Together Farm Salad 7.25 gfv

Organic Farms greens, balsamic vinegar, olive oil, tomato, cucumber & pickled red onions

Add egg salad +3.75

Add chicken salad +4.25

Add tuna salad +4.75

### Kitchari Complete 8.25 Add avo 2 gf

Bodhi special blend, with ghee and pickled red cabbage

**Kitchari** is a traditional Ayurvedic dish that's known for its ability to detoxify the body and soul and create balance

### Acai Bowl 9.25 gf

Pure amazon acai, almond milk, banana, almond butter, toasted coconut, Oregon honey, Bodhi house granola, berries, hemp seeds, chia and cocoa nibs

## SOUP of the DAY

### Served with Bodhi sourdough 6

We offer two fresh soups daily, always organic with vegan and gluten free options

## SANDWICHES

### Oregon Tuna Melt 12

100% Oregon Albacore Tuna Salad, kalamata olive spread, tomato, Tillamook white cheddar on grilled sourdough

### The Problem Solver 11

Turkey, avo, roasted red peppers, red pepper aioli, Tillamook Swiss cheese on grilled sourdough

### Turkey Truvoli 10

Turkey, Tillamook Swiss cheese & basil pesto, cream cheese on grilled sourdough

### L&P Special 11

Curry Chicken Salad, cucumbers, spinach, avocado, dill aioli on grilled sourdough

### High on the Ham 11

All natural ham, Tillamook cheddar, tomato, arugula & sun dried tomato pesto on grilled sourdough

### The Portobello 10.75

Grilled portobello, spinach, tomato, goat cheese, aged balsamic, hummus on grilled sourdough

### Grilled Cheese 8.25

Tillamook aged white cheddar on grilled sourdough

## BAGELS

SERVED ON TOASTED KINETIC BAGEL: everything or plain

### Lox Bagel Plate 10.

Salmon lox, chive C.C, tomato, capers, pickled red onion

### Brooklyn Bagel 8.75

Egg, Tillamook white cheddar with ham or bacon

### Long Island Bagel 7.75

Cream cheese, Vegan C.C. or hummus, tomato, avo, organic lettuce & cucumber

### Lunch Time 8.25

Chive cream cheese, turkey, organic lettuce, tomato & pickled red onion

### Veggielicious Bagel 8.

Hummus, organic lettuce, avo, cucumber & smoked tempeh

### Kinetic Bagel with Cream Cheese or Hummus 3

Add chive (\$.50) Vegan C.C (\$.50) salmon cream cheese(\$1)

## KIDS ONLY

### Mini Oats just the right size for your little 3

PB & J on toasted honey whole wheat 4

Little Dipper Nutella & pb on toasted bread 4

Big Dipper Nutella, pb & fluff on toasted bread 5

Honey Bee pb & local honey on toasted bread 6



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**DAILY BREAKFAST MENU 8am-2pm only**

**Green Eggs and Ham \$14.25**

3 Scrambled eggs with spinach, ham, arugula pesto and Tillamook Swiss cheese over toasted Challah

**Johnny Rocket \$14.25**

Two slices of Bodhi seeded whole wheat toast topped with a whole avocado, pickled radish, organic farms greens with two over medium fried eggs and 4 slices of bacon

**Buttermilk Benny \$14.25**

Buttermilk biscuits topped with fried ham steak, sausage gravy and two fried over medium eggs, garnished with paprika and green onions

**Bodhi Scrabble \$13.25**

3 Scrambled eggs with tomato, basil pesto and goat cheese over toasted Bodhi whole wheat

**The JJ Bowl \$12.50**

Curried potatoes, 3 scrambled eggs, spinach, avocado, tomato, with toasted Bodhi seeded whole wheat

**The Tico Bowl \$12.50 GF**

Curried potato, black beans, 3 eggs scrambled with bell peppers and red onions, topped with avocado, chopped tomato, jalapeno, green onion, salsa, Mexi cheese & sour cream

**The Counter Plate \$14.25**

3 Egg omelet, chopped bell peppers, red onion, tomato and avocado, Bodhi sourdough toast, curried potato, 4 slices of bacon

**The Nearly Normal \$12 GFV**

Organic Curry Tofu and Potato, black beans, avocado, tomato, sprouts, green onions, salsa and vegan sour cream

**Vegan Bagel \$8 V**

Organic Smoky Maple Tofu, tomato, pickled red cabbage, radish sprouts, vegan cream cheese on toasted bagel

**NEW SANDWICHES**

**Cubano \$9**

Thin shave ham, roasted pork, dill pickles, arugula, dill aioli, mustard, Swiss cheese on pressed Bodhi brioche

**The Racheal \$12**

Turkey, sauerkraut, smoked roasted red pepper aioli, Swiss cheese on grilled sourdough

**Free Ranger \$9.75**

Egg salad, Tillamook cheddar, bacon, tomato and mustard on grilled sourdough

**BODHI JUICE / RAW / 100% ORGANIC**

**COLD PRESSED**

**Deep Clean \$10**

Kale, spinach, celery, cucumber, parsley, apple & lemon

**Buddhaful Beets \$10**

Beets, cucumber, apple & blood orange

**OM \$10**

Carrot, golden beet, celeriac root, turmeric & burdock root

**Immunity \$10**

Celery, Cucumber, Apple, Pineapple, Ginger